**Puree of pumpkin, apples and cranberries „Ours”**

Ingredients:

* Pumpkin 325 g
* Apples 565 g
* Cranberries 100 g
* Sugar 60 g
* Water 100 ml
* ½ teaspoon cinamon

Cooking

* Wash the pumpkin, cut into pieces (wuth skin), stew lightly in water for 15 minutes.
* Wash apples, cut out an ovary, cut into pieces, stew lightly. (It’s possible to stew together with pumpkin, only put apples later – after 5 min).
* Blend cranberries with sugar.
* Blend pumpkin and apples, add cranberries and cinnamon, mix.

P.S. If puree is used up during 2-3 days, then I suggest, that mudn’t to heat it when cranberries are added, but if you make more, then I simmer for 2-3 minutes and pour into jars. You can get 2 ½ of jars.

P.S. You can pass it together with porridges (oats, rice), as well with whipping cream.

P.S. You cn change mutual proportions of pumpkin, apples and cranberries, it depends on your taste. I have put pumpkin and apples in equal parts – it tastes well.

Taste it!

**Chicken meat balls with fresh cucumbers**

Ingredients:

* Chicken fillet 350 g
* 1 egg
* Salt – ½ teaspoon
* Flour – 2 tablespoons
* Milk – 50 g
* 2 slices of white bread
* Pinch of black ground pepper
* A clove of garlic
* Grated bread 100 g (for breading)
* Oil – 100 g (for frying)
* Paprica (for decoration)

Cooking:

* Rinse chicken fillet, cut, mince
* Pour milk over white-bread, let it brew, wring out milk, then add to the paste
* Clean a garlic, squeeze out throw squeezen and add to the paste
* Add salt, pepper, egg, flour
* Take small pieces of paste and bread in grated bread
* Fry in a heated pan untill they are golden brown (15 min)
* Put on a fresh slice of cucumber or decorate with paprica.

P.S. You get 30 small meat balls.

**Rye bread toasts with curds paste**

Ingredients:

* Ruebread (brown bread) „Lāču” – 300 g or 5 slices
* Oil – ¼ of glass or 50 g
* Garlic – 5 cloves
* Curds – 150 g
* Sour cream – 2 tablespoons
* Salt – ½ teaspoon
* Chive and paprica (for decoration)

Cooking:

* Slice your bread
* Put slices into oil, then pour off
* Heat the pan and fry slices of bread golden, then cool them
* Rub the garlic in the slices
* Sift curds throw the sieve, add salt, sour cream and mix
* Rinse chive, cut finely (for decoration). Rinse paprica and cut into small cubics (for decoration)
* Spread curds paste on garlic trend, decorate with chive and paprica.

P.S. You get 20 small slices of toasts.

**Baked potatoes with cheese**

Ingredients:

* 8 potatoes
* Sweet cream 200 ml
* Cheese 300 g
* Seeds of pumpkin or sunflower – 2 tablespoons
* Salt
* Pepper
* 
* Majoran (fresh or dried)

Cooking:

* Boil potatoes with skin, but don’t disintegrate. Cool, pare, slice.
* Grate cheese into slices
* Spread the bottom of a greased pan wth 1/3 of potatoes slices. Pour 1/3 of cream, scatter with salt, pepper and scatter with 100 g cheese. Then scatter majoran and pumpkin or sunflower seeds. Repeat it once more.
* Fry for 30 minutes, the temperature of stove must be 200 degrees.

P.C. You get 12 bigger pieces or 24 small pieces.

**The sweet balls rolled oats**

Ingredients:

* Rolled oats – 1 glass
* Butter – 50 g
* Honey – 1 teaspoon
* Sunflower seeds 2 tablespoons
* Marmelade 50 g
* Milk 50 g or less
* Grated bread or cookies „Selga”

Cooking:

* Heat the pan, melt butter and toast rolled oats golden, then cool
* Add honey wich is warned up in water (40 degrees), then add sunflower seeds, shredded marmelade, minced walnuts, milk and knead.
* Knead the paste and make small balls.
* Roll the balls in grated bread or knocked cookies, put into corrugate dish (basket).